

# BEER

## - DRAFT -

WISEACRE SKY DOG LAGER ~ \$7  
HUTTON & SMITH IGNEOUS IPA ~ \$7  
GREEN MAN ESB ~ \$7

## - BOTTLED & CANNED -

HIGH LIFE PONY (7oz) ~ \$4  
NARRAGANSETT LAGER ~ \$5.5  
HUTTON & SMITH BASECAMP BLONDE ~ \$6.5  
WISEACRE GOTTA GET UP TO GET DOWN MILK STOUT ~ \$6.5  
ODDSTORY CLOUDWALKER APA ~ \$7  
SCOFFLAW BASEMENT IPA ~ \$7  
THREE FLOYDS GUMBALLHEAD APA ~ \$7  
SHAKSBURY YUZU GINGER CIDER ~ \$8  
HIGH-WIRE HI-PITCH IPA (16oz) ~ \$10

UNTITLED ART NON ALCOHOLIC WEST COAST IPA ~ \$8

- WEEKLY TIPPLE -  
WISEACRE SKY DOG LAGER  
TRAVELLER ~ \$8

# WINE

## - SPARKLING -

JE T'AIME BRUT ~ \$11/gl \$55/bt

## - WHITE -

LES ANGES '20 SAUVIGNON BLANC ~ \$10/gl \$50/bt  
LES VOILETS '22 CHARDONNAY ~ \$10/gl \$50/bt  
BODEGA VERDE NV MACABEO ~ \$43/bt

## - ROSE -

BÍELER PÈRE & FILS '22 ~ \$9/gl \$45/bt

## - RED -

CORTE PAVONE '19 ROSSO DI MONTALCINO ~ \$14/gl \$70/bt  
ARGYLE PINOT NOIR ~ \$13/gl \$64/bt IN SHEEP'S  
CLOTHING '21 CAB. SAUV. ~ \$11.5/gl \$55.5/bt  
GABRIËLSKLOOF 'THE BLEND' '20 RED BLEND ~ \$14/gl \$70/bt

TIME PLACE '22 PINOT NOIR ~ \$57/bt  
BAND OF VINTERS '19 CABERNET SAUVIGNON ~ \$79/bt  
LA ANTIGUA CLASICO RESERVA '12 RIOJA ~ \$87/bt  
ASTON ESTATE '20 PINOT NOIR ~ \$99/bt  
ORIN SWIFT PALERMO '20 CABERNET SAUVIGNON ~ \$109/bt  
ORIN SWIFT MACHETE '20 RED BLEND ~ \$127/bt  
SPOTTSWOODE LYNDENHURST '18 CABERNET SAUVIGNON ~ \$167/bt  
MOUNT EDEN '17 ESTATE CABERNET SAUVIGNON ~ \$230/bt



## - FEATURED FLIGHT -

Bardstown Origin Series  
BIB Wheated  
100 Proof (1 oz)

Bardstown Fusion Series #8  
97.9 (1 oz)

Bardstown Discovery Series #8  
114.7 (1 oz)

\$28

Chef de Cuisine: Jonathan Ferguson  
Sous Chef: Zack Burton  
Sous Chef: Cody Baschnagel  
Sous Chef: Ryan Locke

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Kitchen Open Daily  
Sunday - Thursday 12pm - 9pm  
Friday - Saturday 12pm - 10pm  
Online Ordering & Delivery  
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[www.mainstreetmeatschatt.com](http://www.mainstreetmeatschatt.com)  
(423) 602-9568

\*Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness  
\*\*Contains Nuts

Please alert your server to any food allergies

# DINNER

## - STARTERS -

DAILY CURED MEAT SELECTIONS\*\* (1) \$8 / (3) \$24 / (5) \$36  
DAILY CHEESE SELECTIONS\*\* (1) \$9 / (3) \$27  
-MSM HOUSE SAUSAGE, House Mustard & Pickles ~ \$12.5  
FRENCH ONION DIP, Pickled Spring Onion, Chives, Potato Chips ~ \$15  
FRIED RABBIT, Sauce Gribiche, Crispy Carrots ~ \$15  
SMOKED RIB BOARD,\*\* House BBQ, Peanuts ~ \$12.5

## - SALAD -

Baby Kale, Basil, Spring Onion, Pork Rind, Parmesan,  
Black Gold Dressing ~ \$14  
- with Grilled Chicken ~ \$24  
- with Smoked Trout ~ \$27  
- with Steak Tips ~ \$28

## - SANDWICHES -

LOCAL BEEF BURGER\*, House Pickles, Mustard, Mayo,  
Caramelized Onions, Bacon, Gruyère, Wheat Bun ~ \$16  
SPICY ITALIAN\*\*, Mortadella, Cotto, Calabrian Aioli, Swiss,  
House Pickles, Arugula, Baguette ~ \$16

## - PLATES -

ROASTED CHICKEN, Parsnip Puree, Horseradish, Carrot Slaw ~ \$25  
GRILLED PORTERHOUSE, Chili Agrodolce, Potato Risotto, Bacon,  
Snap Peas, Mint ~ \$23.5  
PAN ROASTED TROUT, Ramp Salsa Verde, Polenta, Crispy Lemon ~ \$27  
SMOKED RIB, House BBQ, Coleslaw, Cold Potato Salad ~ \$25

BUTCHER'S STEAK SELECTIONS\*, Bordelaise, Mashed Potatoes  
Niman Ranch Bavette ~ \$29  
Niman Ranch New York Strip ~ \$48  
Niman Ranch Ribeye ~ \$54  
Niman Ranch Filet ~ \$56  
Bear Creek (TN) 55 Day Dry Aged Ribeye ~ \$72  
Bear Creek (TN) 55 Day Dry Aged Porterhouse ~ \$99

## - SIDES -

HOUSE MADE FRIES, Tallow, Maldon Salt ~ \$6.5  
POTATO SALAD, Bacon, Mustard Seed, Mayo, Dijon, Chives ~ \$9  
BROCCOLI, Garlic, Aleppo, Parmesan ~ \$10  
SAUTEED LION'S MANE MUSHROOMS, Butter, Herbs ~ \$10

## - DESSERTS -

CHOCOLATE GELATO, Chocolate Shell, White Chocolate Crumble ~ \$9  
STRAWBERRY & RHUBARB TART\*\*, Vanilla Ice Cream, Pistachios,  
Rosemary ~ \$10  
MSM DONUTS, Lemon, Thyme, Strawberry ~ \$10

# COCKTAILS

## - DRAFT -

MSM OLD FASHIONED: Bardstown Origin, Orange Oleo, Bitters ~ \$14  
MAI TAI\*\*, Rum, Dry Curaçao, Homemade Orgeat, Lime, Turbinado ~ \$14

## - FROZEN -

GIN & TONIC: Ford's Gin, Tonic water ~ \$13  
FROSE: Rosé, Strawberry, Lemon ~ \$13

## - BOTTLED -

MSM MARTINI: Fords Gin, Dry Vermouth, Orange Bitters,  
With a Twist or Olive ~ \$12  
BLACK MANHATTAN, Jack Daniels BIB Rye, Amaro Averna, Orange  
Bitters, Angostura Bitters ~ \$13

## - BUILT -

HOMEGROWN\*\*: Chattanooga 9L, Mexican Coke, Salted Peanuts ~ \$14  
WHOOPSY DAISY, Jack Daniel's BIB Rye, Cherry & Orange Liqueur,  
Lemon, Cynar ~ \$14  
PRIMA VERDE, Mezcal, Chateau Aloe, Green Chartreuse,  
Lime, Mint, Cucumber Bitters ~ \$14  
SIDEKICK, Cognac, Coconut, Pineapple, Lime ~ \$17  
RASPBERRY BERET: Rhum J.M, Raspberry Oleo, Lime,  
Bitters ~ \$14  
THE VANDERBILT: Bardstown Plantation Collab, Rich Turbinado  
Syrup, Angostura Bitters, Orange, Bitters, Orange Twist ~ \$37

## - CHEF'S DRAM -

Bardstown MSM Barrel Pick  
"Seventeen from Seven"  
128.8 Proof  
(2 oz) \$29

# BEVERAGES

## - BOTTLED BEVERAGES -

MEXICAN COKE (bottle) ~ \$6  
MEXICAN SPRITE (bottle) ~ \$6  
DIET COKE ~ \$5.5  
SAN PELLEGRINO ~ \$7  
TOPO CHICO ~ \$6  
SIOUX CITY SARSAPARILLA ~ \$6  
SIOUX CITY CREAM SODA ~ \$6

## - COFFEE & TEA -

GREYFRIAR'S COFFEE ~ \$4  
HOT TEA ~ \$4  
ICED TEA [SWEET OR UNSWEET] ~ \$4